Macaroni Grill Fonduta Gamberi

Notes:
This recipe was spotted by a fellow viewer, in the San Jose Mercury News. Way to go !

Ingredients:
2 C. half-and-half
1 Tbsp. clam juice
2 Tbsp. dry white wine
3 Tbsp. butter
1 shallot, finely chopped
2 Tbsp. flour
4 C. rough chopped spinach
1 C. canned artichoke hearts, chopped
8 large shrimp, peeled, cleaned and chopped
1/8 tsp. cayenne pepper (more to taste)
1/8 tsp. freshly ground black pepper
1/2 C. shredded Mozzarella cheese, optional

Preparation:
In a large saucepan over medium heat, combine half-and-half, clam juice and white wine. In a separate saucepan, melt butter. Add shallots and sauté until translucent. Add flour to butter mixture, stirring until flour is absorbed. Cook, stirring constantly, 2-3 minutes. Add heated half-and-half mixture all at once to the shallot mix, stirring constantly with a wire whip to remove any lumps. Add spinach, artichokes, shrimp, cayenne and black pepper and bring to a boil. Reduce heat and simmer 3 minutes, stirring occasionally, so the mixture does not scorch. Remove mixture from heat, and stir in cheese, if desired. Pour dip into bowl and serve hot.